

Cakebread Cellars

NAPA VALLEY
Since 1973

2023 SAUVIGNON BLANC NORTH COAST

Our 2023 Sauvignon Blanc opens with aromas of pink grapefruit, lemon curd, fresh pear, melon, and passionfruit. Flavors of citrus, kiwi, and lemon zest give way to more subtle hints of mango, guava, and pineapple. Crisp and refreshing, this light-bodied wine beautifully balances concentrated fruit flavors and lively acidity with a gently textured mineral finish.

VINEYARDS & VINTAGE

We source grapes grown in top vineyards throughout Napa Valley and the North Coast, including our own estate ranches in Carneros, Suscol Springs, Rutherford, and Calistoga. The cooler, southern part of the valley gives us sauvignon blanc with bright citrus characters, flinty minerality, and balanced acidity, while the warmer northern AVAs bring riper, tropical and melon notes to our final blend.

Ample rainfall early in 2023 replenished vineyard soils and allowed healthy, balanced vine development throughout an extended growing season. Even summer warmth allowed clusters to ripen slowly and consistently, developing an intensity of flavors and fresh acidity. Before August's harvest, warm, sunny afternoons and cool evenings let grapes develop an expressive and concentrated range of aromas and flavors.

WINEMAKING

Grapes were harvested by individual block, based on when the fruit ripened to the perfect balance of sugar and acidity. Hand-picked at night to preserve freshness and varietal purity, whole-clusters were gently cold-pressed in an anaerobic environment to retain varietal purity, vivacious aromas and flavors, and a zesty acidity. The wine was fermented in lots in stainless steel tanks (95%) and concrete eggs (5%), using careful temperature control to develop an expressive range of Sauvignon Blanc characters. The wine was then aged for five months in neutral French oak (64%), stainless steel tanks (32%), and concrete eggs (4%) to enhance complexity before bottling.

NOTES

ALCOHOL	13.5%
ACIDITY	0.62G/100 ml
PH	3.30
BOTTLE	March 2024
AGING	Aged for 5 months in 64% neutral French oak; 32% stainless steel tank, 4% concrete egg

GRAPE VARIETY

99% Sauvignon Blanc, 1% Semillon

HARVEST DATES

August 28 – September 30, 2023

WINEMAKER

Niki Williams

